

## STUZZICHINI

|   |      |   |      |
|---|------|---|------|
| Ⓞ SYDNEY ROCK OYSTERS natural, prosecco raspberry vinaigrette | 6 ea | PANE campana rolls (2), pepe saya cultured butter | 7.50 |
| Ⓞ OLIVES marinated mixed olives                               | 12   | Ⓞ PROSCIUTTO san daniele                          | 15   |
| Ⓞ CROQUETTES cacio e pepe, truffle aioli (2)                  | 13   | Ⓞ SALAME piccante                                 | 14   |

## ANTIPASTI

|   |  |  |    |
|---|--|--|----|
| Ⓞ CARPACCIO DI MANZO wagyu beef MBS6+, truffle mustard, pickled golden beetroot, crispy pecorino, candied walnut, lemon oil |  |  | 33 |
| Ⓞ PESCE CRUDO citrus marinated kingfish, radish, chives, caramelised cherry tomato, squid ink tuile, prosecco vinaigrette   |  |  | 32 |
| Ⓞ CAPESANTE canadian clearwater scallops, cauliflower creme, tomato concassé, chives, crispy pancetta, nduja oil (4)        |  |  | 35 |
| BURRATA wilted radicchio, hazelnuts, dehydrated cherry tomatoes, balsamic pearls  |  |  | 29 |
| QUAGLIA deboned quail, apricot, pancetta, limoncello jus, carrot creme, cavolo nero, vincotto                               |  |  | 35 |
| Ⓞ GAMBERI chargrilled QLD jumbo prawns, olive oil, oregano, chilli, garlic  |  |  | 46 |

## PASTA

|   |  |  |             |
|---|--|--|-------------|
| RAVIOLI salami, pork sausage, roasted cherry tomato sugo, nduja, pecorino, parsley foam   |  |  | E 38   M 48 |
| TORTELLI house made pasta filled with lobster & trout pasta, lobster bisque, parsley tuile, trout caviar                                |  |  | E 42   M 52 |
| FETTUCCINE FUNGHI E SPECK porcini mushroom, speck, garlic, rosemary & truffle oil   |  |  | 42          |
| Ⓞ RISOTTO DI MARE prawns, calamari, clams, mussels, asparagus, saffron  |  |  | 52          |
| SPAGHETTI VONGOLE vongole, prawn butter bisque, garlic, parsley, chilli, extra virgin olive oil, bottarga                               |  |  | 48          |
| FETTUCCINE RAGU duck ragu, pancetta, pecorino, tomato sugo  |  |  | 45          |
| LINGUINE SCAMPI WA scampi, cherry tomato, chilli, saffron prawn butter bisque, citrus almond pesto                                      |  |  | 68          |
| SPAGHETTI PESCATORE scampi, jumbo prawns, blue swimmer crab meat, clams, calamari, scallops, white wine, chilli, seafood saffron bisque |  |  | 95          |

## SECONDI

|                        |   |     |
|------------------------|---|-----|
| PESCE DEL GIORNO       | fish of the day, ask waitstaff for details  | MP  |
| COTOLETTA D'AGNELLO    | lamb cutlet almond crust, roasted carrots, potato, olives & truss cherry tomato, red wine jus, charcoal eggplant paste, herb oil. | 49  |
| GF ANATRA AFFUMICATA   | confit smoked duck, cavolo nero & pancetta, garlic parsley potatoes, truss cherry tomato, blueberry sauce                         | 52  |
| GF POLLO SALTIMBOCCA   | chicken fillet, prosciutto crudo & sage, dutch carrots, broccoli, parmesan potato millefoglie, white wine & butter sauce          | 49  |
| GF GUANCIA DI VITELLO  | slow cooked black angus beef cheeks, root vegetables, parsnip creme, potato crisp, red wine jus                                   | 52  |
| GF FILETTO DI MANZO    | beef tenderloin MBS+4 served medium rare, black garlic mashed potato, asparagus, porcini and wild mushroom sauce.                 | 65  |
| GF COSTATA DI BISTECCA | 450gms 6 wk dry aged, ribeye, bone in, MBS4+, roasted root vegetables, truss cherry tomato, salsa verde                           | 85  |
| GF BISTECCA FOR TWO    | selected chef cut of the day (subject to availability)  | MP  |
| SEAFOOD PLATTER        | grilled scampi & jumbo prawns, sydney rock oysters, barramundi pan grilled, chefs selection of scallops, fried calamari, fries    | 120 |

## CONTORNI

|                     |  |    |                          |   |    |
|---------------------|--|----|--------------------------|---|----|
| V PANZANELLA        | roma tomatoes, cucumber, crunchy homestyle bread, spanish onion, basil, garlic, olive oil & balsamic vinegar (gf no bread) | 18 | V GF RUCOLA              | rocket, candied walnuts, orange, pickled golden beetroot, fennel, pecorino, citrus dressing | 18 |
| V FRIES             | aioli  | 13 | GF BROCCOLINI            | charred broccolini, salsa verde, parmesan   | 18 |
| V GF ROAST POTATOES | garlic, sea salt, olive oil  | 14 | V GF MASHED POTATO       | black garlic mash   | 13 |
| V GF INSALATA MISTA | mixed leaf salad, olive oil, balsamic vinegar,   | 14 | V GF SEASONAL VEGETABLES | garlic, butter  | 14 |

## CHILDREN'S MENU

|                     |                                       |                          |
|---------------------|---------------------------------------|--------------------------|
| SPAGHETTI POMODORO  | house made tomato sugo                | 21                       |
| SPAGHETTI BOLOGNESE | beef bolognese, parmesan, tomato sugo | 23                       |
| RIGATONI PESTO      | basil & pine nut pesto                | 22                       |
| POLLO COTOLETTA     | chicken schnitzel & chips             | 24                       |
| PESCE & CHIPS       | battered fish & chips                 | 24                       |
| GELATO OR SORBET    | assorted flavours                     | single \$8   double \$14 |

## DOLCE

|                       |   |    |
|-----------------------|---|----|
| TIRAMISÙ              | mascarpone cream, coffee, amaretto, savoiardi biscuit                               | 18 |
| MILLEFOGLIE           | layered puff pastry, mascarpone, strawberry compote, seasonal berries, lemon curd   | 21 |
| DI MELE               | caramelised cinnamon apple almond crumble, anglaise, vanilla bean gelato            | 21 |
| DELIZIA AL CIOCCOLATO | dark chocolate delice, hazelnut crust, salted caramel, white chocolate mirror glaze | 20 |
| GF PANNA COTTA        | vanilla, caramel, malt crumb, blueberry sauce (gf option)                           | 19 |
| GF AFFOGATO           | vanilla gelato, espresso, choice of liqueur (Frangelico / Baileys / Nocello)        | 19 |
| GF, DF, VEGAN DESSERT | chef selection  | 21 |

## DESSERT COCKTAILS

|                            |   |    |
|----------------------------|---|----|
| ENTRATA'S ESPRESSO MARTINI | house made vanilla infused vodka, kahlua, espresso coffee     | 24 |
| BUTTERSCOTCH MARTINI       | butterscotch liquor, vanilla vodka, baileys, cream & cinnamon | 23 |
| THE TIRAMISU               | amaretto, liquor 43, cream, frangelico, espresso              | 23 |

## DESSERT WINE

|      |  |                   |    |
|------|--|-------------------|----|
| 2020 | TORREVENTO, DULCIS IN FUNDO, MOSCATO DI TRANI, DOC           | Puglia, Italy     | 16 |
| 2021 | PELLEGRINO, PASSITO DI PANTELLERIA, DOC                      | - Sicilia, Italy  | 18 |
| NV   | CORRADO TONELLI, VISNER DI PERGOLA SELEZOINE VINO E VISCIOLE | - Marche, Italy   | 17 |
| 2019 | POMELE ROSSO, ALEATICO, IGP                                  | - Lazio, Italy    | 21 |
| 2019 | CAMPAGNOLA, RECIOTO DELLA VALPOLICELLA, DOCG                 | - Veneto, Italy   | 20 |
| NV   | PELLEGRINO, MARSALA VERGINE SOLERAS, DOC                     | - Sicilia, Italy  | 20 |
| 2011 | PLANETA, MOSCATO, DI NOTO, DOC                               | - Sicilia, Italy  | 30 |
| NV   | BORGOGNO, BAROLO CHINATO                                     | - Piedmont, Italy | 18 |
| 2018 | PIEROPAN, RECIOTO DI SOAVE, LE COLOMBARE, DOCG               | - Veneto, Italy   | 35 |

## TEA & COFFEE

|   |      |
|---|------|
| Espresso, Piccolo, Macchiato  | 5.50 |
| Cappuccino, Flat White, Long Black,                                   | 6.50 |
| LMDT Tea - English Breakfast, Earl Grey, Green, Peppermint, Chamomile | 5    |